

Mary Lee Taylor's

## MEAL OF THE WEEK

PORK CHOPS WITH MILK GRAVY\*

CORN FRITTERS\* WITH TOMATO CREAM SAUCE\*

CREAMED SPINACH\*

GRAPEFRUIT SALAD COOKED SALAD DRESSING\*

OLD-FASHIONED CHOCOLATE PUDDING\*

\*Recipes starred are in this folder

## 2 Great Radio Programs

MARY LEE TAYLOR

...in a half-hour program of foil-proof recipes and money-saving meal plans.

Every Saturday Morning

Columbia Broadcasting System and Additional Stations

See your newspaper for local station and time

## SATURDAY NIGHT SERENADE

★ Starring HOLLACE SHAW

★ Bill Perry ★ The Serenaders

★ Gus Haenschen and his Orchestra

Every Saturday Night

Columbia Broadcasting System

See your newspaper for local station and time

## Send for These Free Books

Mary Lee Taylor's latest cookbook—containing real-life color pictures of appetizing dishes.

Beautiful Baby Book—64 pages of helpful information on the care of babies and young children.

PET MILK COMPANY, 1418 Arcade Bldg., St. Louis 1, Mo.



## Corn Fritters

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
Heat slowly 2 in. of shortening in heavy saucepan to 360° F., or until a 1-in. cube of bread browns in 55 seconds.				
Sift into bowl.....	sifted, all-purpose flour baking powder salt sugar	½ cup 1 tablesp. ¼ tablesp. 2 tablesp.	1 cup 1½ tablesp. ½ tablesp. 4 tablesp.	1½ cups 2 tablesp. ¾ tablesp. 2 tablesp.
Work into flour mixture with fork.....	shortening	1 tablesp.	2 tablesp.	3 tablesp.
Mix together.....	well-beaten egg Pet Milk	1 (yolk only) 3 tablesp.	1 (whole) ½ cup	2 (whole) 6 tablesp.
Add to flour, all at once, mixing quickly but thoroughly.				
Fold in.....	drained, whole kernel corn, cooked or canned	¾ cup	1½ cups	2½ cups (No. 2 can)
Drop by teaspoons into hot fat; fry a few at a time until brown. Drain. Serve with Tomato Cream Sauce (see recipe), if desired.				
Makes.....		1 dozen	2 dozen	3 dozen

Note: To cook fritters in ⅜-in. hot shortening allow ¼ cup batter for each. When edges are cooked, turn and brown other side.

Use this recipe in any altitude up to 5,000 feet. A special recipe adjusted for higher altitudes will be sent on request. State altitude at which you live when writing for high altitude recipe.

SEE BACK PAGE FOR MARY LEE TAYLOR'S MEAL OF THE WEEK

## Pork Chops with Milk Gravy

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
Mix together	flour salt pepper	$\left\{ \begin{array}{l} 1\frac{1}{2} \text{ tablesp.} \\ \frac{1}{2} \text{ teas.} \\ \text{few grains} \end{array} \right.$	$\left\{ \begin{array}{l} 3 \text{ tablesp.} \\ 1 \text{ teas.} \\ \frac{1}{8} \text{ teas.} \end{array} \right.$	$\left\{ \begin{array}{l} 4\frac{1}{2} \text{ tablesp.} \\ 1\frac{1}{2} \text{ teas.} \\ \frac{1}{4} \text{ teas.} \end{array} \right.$
Roll in flour mixture	pork chops*	2	4	6
Brown on both sides in	hot shortening	1 tablesp.	$1\frac{1}{2}$ tablesp.	2 tablesp.
Add	water	$\frac{3}{4}$ cup	1 cup	$1\frac{1}{2}$ cups

Cover; cook slowly 30 min., or until pork chops are tender. Remove chops to warm platter or serving dish.

Stir in . . . . . Pet Milk  $\left\{ \begin{array}{l} \frac{1}{4} \text{ cup} \\ \frac{1}{2} \text{ cup} \\ \frac{3}{4} \text{ cup} \end{array} \right.$

Heat thoroughly, but do not boil. Serve with the chops.

\*Pork steaks or smoked ham can also be used. If tendered ham is used, reduce cooking time to 10 minutes. Omit salt with ham.

## Creamed Spinach

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
Wash thoroughly	fresh spinach	1 pound	2 pounds	3 pounds
Cook in water that clings to the leaves for 8 minutes, or until tender. Do not cover. Drain and chop.				
Return to saucepan and add	butter or margarine Pet Milk salt pepper	$\left\{ \begin{array}{l} 2 \text{ teas.} \\ \frac{1}{4} \text{ cup} \\ \frac{1}{4} \text{ teas.} \\ \text{few grains} \end{array} \right.$	$\left\{ \begin{array}{l} 4 \text{ teas.} \\ \frac{1}{2} \text{ cup} \\ \frac{1}{2} \text{ teas.} \\ \frac{1}{4} \text{ teas.} \end{array} \right.$	$\left\{ \begin{array}{l} 2 \text{ tablesp.} \\ \frac{3}{4} \text{ cup} \\ \frac{1}{4} \text{ teas.} \\ \frac{1}{4} \text{ teas.} \end{array} \right.$
Heat thoroughly and serve at once.				

## Tomato Cream Sauce

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
Melt in saucepan	butter or other shortening	1 teas.	2 teas.	1 tablesp.
Add and cook slowly for 5 minutes.	finely cut onion	2 teas.	4 teas.	2 tablesp.
Stir in	condensed tomato soup salt pepper	$\left\{ \begin{array}{l} 6 \text{ tablesp.} \\ \text{few grains} \\ \text{few grains} \end{array} \right.$	$\left\{ \begin{array}{l} \frac{3}{4} \text{ cup} \\ \frac{1}{8} \text{ teas.} \\ \text{few grains} \end{array} \right.$	$\left\{ \begin{array}{l} 10\frac{1}{2} \text{-oz. can} \\ \frac{1}{4} \text{ teas.} \\ \frac{1}{8} \text{ teas.} \end{array} \right.$
Heat to boiling point.				
Meanwhile, scald over boiling water.	Pet Milk	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup
Stir hot soup mixture into hot milk. Serve at once on Corn Fritters (see recipe). Do not cook after mixing.				

## Cooked Salad Dressing

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
Mix together . . . . .	sugar salt dry mustard flour	$\left\{ \begin{array}{l} 1 \text{ tablesp.} \\ \frac{1}{4} \text{ teas.} \\ \frac{1}{4} \text{ teas.} \\ \frac{1}{2} \text{ teas.} \end{array} \right.$	$\left\{ \begin{array}{l} 2 \text{ tablesp.} \\ \frac{1}{2} \text{ teas.} \\ \frac{1}{2} \text{ teas.} \\ 2 \text{ tablesp.} \end{array} \right.$	$\left\{ \begin{array}{l} 3 \text{ tablesp.} \\ \frac{3}{4} \text{ teas.} \\ \frac{3}{4} \text{ teas.} \\ 3 \text{ tablesp.} \end{array} \right.$
Stir in . . . . .	well-beaten egg	1	1	2
Then add . . . . .	water vinegar	$\left\{ \begin{array}{l} 2 \text{ tablesp.} \\ 2 \text{ tablesp.} \end{array} \right.$	$\left\{ \begin{array}{l} \frac{1}{4} \text{ cup} \\ \frac{1}{4} \text{ cup} \end{array} \right.$	$\left\{ \begin{array}{l} 6 \text{ tablesp.} \\ 6 \text{ tablesp.} \end{array} \right.$
Place over boiling water. After water again boils, stir and cook 8 minutes, or until very thick.				
Cool slightly, then stir in . . . . .	Pet Milk	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup
Store in covered jar in refrigerator and use for all kinds of salads and sandwich fillings.				
Makes . . . . .		$\frac{1}{2}$ cup	1 cup	$1\frac{1}{2}$ cups

## Old-Fashioned Chocolate Pudding

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
Mix together . . . . .	cocoa sugar salt cornstarch	$\left\{ \begin{array}{l} 2\frac{1}{2} \text{ tablesp.} \\ 2\frac{1}{2} \text{ tablesp.} \\ \frac{1}{8} \text{ teas.} \\ 1 \text{ tablesp.} \end{array} \right.$	$\left\{ \begin{array}{l} \frac{1}{4} \text{ cup} \\ \frac{1}{2} \text{ cup} \\ \frac{1}{4} \text{ teas.} \\ 2 \text{ tablesp.} \end{array} \right.$	$\left\{ \begin{array}{l} \frac{1}{2} \text{ cup} \\ 1 \text{ cup} \\ \frac{1}{4} \text{ teas.} \\ 3 \text{ tablesp.} \end{array} \right.$
Stir in gradually . . . . .	Pet Milk diluted with water	$\left\{ \begin{array}{l} \frac{1}{2} \text{ cup} \\ \frac{1}{2} \text{ cup} \end{array} \right.$	$\left\{ \begin{array}{l} 1 \text{ cup} \\ 1 \text{ cup} \end{array} \right.$	$\left\{ \begin{array}{l} 1\frac{1}{2} \text{ cups} \\ 1\frac{1}{2} \text{ cups} \end{array} \right.$
Stir and cook over boiling water until mixture is smooth and thickened. Cover; cook 15 min. longer, stirring occasionally.				
Remove from heat and add . . . . .	vanilla	$\frac{3}{4}$ teas.	$1\frac{1}{2}$ teas.	$2\frac{1}{2}$ teas.
Put into wet individual molds or cups . . . . .		2	4	6
Chill until firm.				
Turn out; serve at once.				